Silver
TRIDENT
WINERY

TWENTY SEVEN FATHOMS

Napa Valley Cabernet Sauvignon

2013

2013 VINTAGE

The 2013 growing season began ahead of schedule and was one of the earliest starts in a decade. The early start, due to a dry winter, was tempered by a warm and dry spring. The weather stayed surprisingly beautiful without major rains or frost to diminish the crop. The Valley experienced consistently warm temperatures throughout the summer, with only one rainstorm, and minimal heat spikes above 100 degrees. Harvest began a few weeks earlier than normal, allowing winemakers the opportunity to pick grapes at optimal ripeness and without duress from Mother Nature. We achieved intense flavors and excellent color extraction, with fine tannins and firm acidity. Quality and quantity all came together with the 2013 vintage.

TASTING NOTES

Deep, concentrated ruby in color. Intense aromatics of ripe fruit, spice and earth lift from the glass with each swirl. Seductive layers of boysenberry, black cherry and dark chocolate harmonize with baking spice and anise. Big, rich and round upon entry, you are rewarded with layers of black currant, lingonberry, dark cherry, black licorice, pink peppercorn and cardamom. With time in the glass (or decanter), flavors of blackberry and cherry take center stage. Soft, supple tannins and balanced acidity allow this complex wine to finish with juicy fruit and a lingering spice rack of flavor. years.

Vintage: 2013
Appellation: Napa Valley
Varietal: 95% Cabernet Sauvignon, 5% Malbec
Alcohol: 14.2%
Cooperage: 100% French Oak, 70% new
Production: 285 Cases

Handcrafted Small Production Wines, Passionately Created in the Heart of the Napa Valley.

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